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REFRIGERATION RULES & REGULATIONS

*for Government shipments
of perishable products*

WAR FOOD ADMINISTRATION

Office of Distribution

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This publication was compiled from the Rules
and Regulations shown in the National Perishable
Protective Tariff No. 12, J. J. Quinn's ICC No. 19.

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REFRIGERATION INSTRUCTIONS

In order to give all Government shipments of perishable freight adequate protective service against heat at a minimum charge, and avoid excessive deterioration in transit, the following refrigeration instructions, with the bill of lading notations for each commodity, should be complied with. No bill of lading substitutes will be allowed without authority from your Headquarter's Office.

Because of the many routes over which the shipments can move, it is impossible to specify the icing stations to be used. When shipments are made, the billing office should ascertain from Circular No. 5 Series of the National Perishable Protective Committee the regular icing stations on the route over which the shipments should travel.

As an example, a car of oranges shipped from Redlands, Calif., to Chicago, Ill., moving via Southern Pacific and Rock Island Railroad billed "precooled and initially iced by carrier, reice once in transit by carrier, do not reice." The following notations should be added to the bill of lading:

"Precooled and initially iced by carrier;
reice to capacity at Dalhart, Tex. -
do not reice."

Rule 245-C - National Perishable Protective
Tariff.

Should this same shipment move during the heat of summer, and require two reicings in transit, the bill of lading notation should read as follows:

"Precooled and initially iced by carrier;
reice to capacity at El Paso, Tex., and
Kansas City, Mo.; do not reice."

Rule 245-C - National Perishable Protective
Tariff.

On shipments of dairy and poultry products moving under Section 4 or cost of ice basis from Omaha to New York City for export via the Chicago, Northwestern and New York Central Railroad, to be reiced every 48 hours, the bill of lading notation should read as follows:

"Precooled by shipper or carrier, initially iced with coarse ice plus 10 percent salt; reice to capacity with coarse ice plus 10 percent salt before forwarding, if loading point is an icing station. Reice to capacity with coarse ice plus 10 percent salt at East Buffalo, N. Y."

Follow Rule 406 of the National Perishable Protective Tariff.

SELECTION OF CARS

Shipper is responsible for the selection of well-insulated cars with tight-fitting doors and hatches, and adequate ice capacity. All cars shall be clean and in good order and equipped with floor racks and free underclearance, paralld to the length of the car, of not less than 3 inches except for hanging products. Bunker grates, drip pans, and drains must be entirely free of caked salt and other foreign material.

PREPARATION AND LOADING OF CARS

Cars must be clean and sanitary. All debris must be removed from under racks to permit free circulation of air. Whenever possible, the product must be loaded on vestibule docks, but if necessary to load on open docks, care must be taken to minimize the exposure of the product to air during the process of loading. Much damage can occur by undue exposure, and this damage will not be overcome while the shipment is in transit. The car door should be covered with a split canvas curtain during loading to prevent loss of the stored up cold resulting from pre-cooling.

When the outside temperature is above the freezing point, cars must be precooled to an opening temperature of 28° F. for the loading of frozen products and 30° F. for fresh chilled products. After completion of loading, the car must be reiced to capacity.

FRESH POULTRY OR FRESH MEAT IN PACKAGES
OR FRESH CARCASS MEATS HUNG

These products must be loaded in approved manner of good loading to permit circulation of air and proper protection of the product.

FROZEN PRODUCTS, FROZEN CARCASS MEATS, PILED,
FROZEN FRUITS AND VEGETABLES

Cars equipped with floor racks or stripping are to be used for frozen products whenever possible. If loaded without side racks or side stripping, frozen products must be loaded in such a manner as to permit free circulation of air between the product and the sides of the car. This can be done by loading the product 3 inches away from the side walls.

PREPARATION OF PRODUCT

Product is to be prepared according to specifications shown on Purchase Order, and nothing contained herein is to be taken as a modification of such specifications.

Frozen products must be hard frozen in advance and must not be allowed to defrost during the process of loading.

The product shall move immediately from the cold storage house to the car and shall be loaded promptly into the car, starting at both ends and progressing toward the doorway. Hand trucks shall not be allowed to accumulate in lobbies or on platforms, and all platforms shall be covered and protected from weather and direct rays of the sun at all times.

The car doors at only one side of the car shall be open for loading, and a canvas curtain, or the equivalent thereof, shall be hung over the door there during the loading operation.

The car doors should be closed tight during any stoppage of operation, such as at lunch periods. It is desirable that the loading operation be continuous without stopping.

The loading shall be compact throughout the length of the car with a minimum of voids and shall not be built higher than the bottom edge of the upper air grills at the bulkheads, and in any event no closer than 18 inches from the ceiling of the car.

When reference is made to various item numbers, this in all cases refers to the National Perishable Protective Tariff.

BILL OF LADING INSTRUCTIONS

In all instances, the Billing Offices must show clearly on the bill of lading whether the initial icing and the precooling are done by the shipper or the carrier.

RULE 406 of the National Perishable Protective Tariff

REICING SHIPMENTS AT HOID POINTS
AND DESTINATION

(A) When shipment, except when billed - "Do not reice," is held at any intermediate point between point of origin and final destination on order of, or awaiting reconsigning or other instructions from shipper, owner, or consignee, or after arrival in the terminal train yard serving the destination and up to the time it is in process of unloading on team track or until placed on private track (see item 1116), carrier will examine bunkers or tanks daily and unless written instructions from shipper, owner, or consignee are received to the contrary when car requires additional ice or ice and salt during such period, it will be reiced. (For cars billed to stop-off for partial unloading, see paragraph N.) (See Rule 105.) Before reicing car at destination, carrier will make reasonable effort to secure from consignee instructions as to whether or not reicing is desired. The charge for ice or ice and salt supplied will be in accordance with charges in this Section. Cars billed "Do not reice," will not be reiced unless shipper, owner, or consignee so instructs.

(B) Carriers will not reice shipments at stations to which billed to stop-off for partial unloading, except when stop-off points are also icing stations, and then only when reicing is instructed by shipper, owner, or consignee. When waybills carry instructions to reice at stop-off points (which are icing stations), one reicing only will be furnished at such a point unless specific instructions are received by the carrier to the contrary.

- - - -

On all shipments of commodities moving under Section 4 regulations, the notation for Rule 406 should be applied on the bill of lading.

Service - Rule 201 Standard Refrigeration - Reice at all regular icing stations.

Territory-Applies from all points in the U. S.

Commodity-Fresh fruits, berries,vegetables, melons, and preserved fruits (see Item 1136). In addition, Standard Refrigeration Service is applicable on the following commodities from the States shown below:

Arizona) All other perishable freight except beer, cereal
California) - beverages, dairy products (see Item 1138), fresh
Nevada) meats, and packing house products (see Item 1135).

Idaho) - All other perishable freight, except beer, cereal
Oregon) beverages, diary products (see Item 1138), fresh
Washington) meats, packing house products (see Item 1135), and
fish, including clams, crabs, lobsters, oysters,
and shrimps.

Florida "B" - Flowers, ferns, palms, fern and palm leaves,
nursery stock, and florist stock. (See Item 1140.)

Texas groups- "A," "B," "C," "D," "E," and "F," - Nursery stock
and florist stock (see Item 1140).

Bill of Lading notation - "Standard Refrigeration Service." For
salting instructions, see Rules 202 and
203.

Service - Rules 202 and 203 - Furnishing of Salt.

Territory - Applies from points covered by Rules 201, 239, 247, 249, 251, 254, and 258.

Commodity - As provided in the rules listed above.

Bill of Lading Notations -

Salt Service with Standard Refrigeration Service Rule 201

1. "____% salt supplied with initial icing. No further salting."
2. "____% salt supplied with initial icing. Supply ____% salt at all regular icing stations."
3. "____% salt supplied with initial icing. Supply same percentages salt at _____ (specify regular icing station). No further salting."
4. "Supply ____% salt at _____ (insert first icing station) on basis bunker capacity of car and at all reicing stations thereafter ____% salt on basis amount ice supplied."
5. "No salt supplied with initial icing. Supply ____% salt at _____ (specify regular icing station) on basis of bunker capacity of car. No further icing."
6. "No salt supplied with initial icing. Supply ____% salt at _____ (specify regular icing station) on basis bunker capacity or car and at _____ (specify regular icing station) on basis amount ice supplied. No further icing."
7. "100 pounds salt supplied with initial icing. Supply ____ pounds (specify 75 pounds or less) of salt at each regular icing station in transit."
8. "No salt supplied with initial icing. Supply 100 pounds salt at _____ (specify regular icing station) and ____ pounds (specify 75 pounds or less) of salt at each regular icing station in transit."
9. "Supply ____ pounds of salt at origin and ____ pounds at all regular icing stations." In addition to this instruction one of the instructions provided in paragraphs 1 to 6, inclusive, may be given."
10. "Supply ____ pounds of salt at _____ (specify origin and/or one or more regular icing stations and quantity of salt to be used at each.)"

(See
Note
1.)

(See
Note
1.)

(See
Note
1.)

(See
Note
1.)

In addition to this instruction one of the instructions provided in paragraphs 1 to 6, inclusive, may be given.

(See
Note
3.)

11. "Standard Refrigeration Service, reice with coarse (or crushed) ice _____ % salt.
- Note 1. Not applicable on shipments of apricots, cherries, and plums originating in Idaho, Oregon, and Washington.
- Note 2. Applies only on shipments of apricots, cherries, and plums, originating in Idaho, Oregon, and Washington.
- Note 3. Applies only on shipments of preserved fruits, etc. (See Item 1136)

Salt Service with Rules 239 or 254 Service

1. " _____ % salt supplied with initial icing. No further salting.
2. " _____ % salt supplied with initial icing. Supply _____ % salt with replenishing. No further salting.
3. " _____ % salt supplied with initial icing. Supply _____ % salt at _____ (specify the one reicing in transit station).
4. " _____ % salt supplied with initial icing. Supply _____ %
1/ salt at _____ and at _____ (specify the two reicing in transit stations).
5. " _____ % salt supplied with initial icing. Supply _____ % salt with replenishing and at _____ (specify the one reicing in transit station).
6. " _____ % salt supplied with initial icing. Supply _____ %
1/ salt with replenishing and at _____ and at _____ (specify the two reicing in transit stations).
7. "No salt supplied with initial icing. Supply _____ % salt with replenishing on basis bunker capacity of car. No further salting.
8. "No salt supplied with initial icing. Supply _____ % salt with replenishing on basis bunker capacity of car and at _____ (specify the one reicing in transit station) on basis amount ice supplied.
9. "No salt supplied with initial icing. Supply _____ % salt
1/ with replenishing on basis bunker capacity of car and at _____ and at _____ (specify the two reicing in transit stations) on basis amount ice supplied."

1/ Applies only in connection with Rules 239 and 254 services with two reicings in transit.

10. "No Salt supplied with initial icing. Supply _____% salt at _____ (specify the one reicing in transit station) on basis of bunker capacity of car."
11. 2"No salt supplied with initial icing. Supply _____% salt at _____ (specify the first reicing in transit station) on basis bunker capacity of car and at _____ (specify second reicing in transit station) on basis of amount ice supplied."

Salt Service with Rules 247, 249, 251, 258 Service

1. " _____% salt supplied with initial icing. No further salting."
2. " _____% salt supplied with initial icing. Supply _____% salt at _____ (specify the one reicing in transit station)."
3. "No salt supplied with initial icing. Supply _____% salt at _____ (specify the one reicing in transit station) on basis bunker capacity of car."
4. 3" _____% salt supplied with initial icing. Supply _____% salt at _____ and at _____ (specify the two reicing in transit stations)."
5. 3"No salt supplied with initial icing. Supply _____% salt at _____ (specify the first reicing in transit station) on basis bunker capacity of car and at _____ (specify second reicing in transit station) on basis of amount ice supplied."

2 - Applies only in connection with Rules 239 or 254 services with two reicings in transit.

3 - Applies only in connection with Rules 247 or 249 services with two reicings in transit.

Service - Rule 233 - Tomatoes Via Nogales, Ariz., originating
in the Republic of Mexico, reiced once in transit.

Under this rule carload shipments of tomatoes, originating in the Republic of Mexico, moving via Nogales, Ariz., will, on instructions, be handled as follows:

1. Cars arriving at Tucson, Ariz., with or without ice in bunkers, will be iced to capacity by carrier at Tucson, or
2. Cars arriving at Tucson, Ariz., with ice in bunkers, will be forwarded from Tucson, without being iced.

and will be reiced once in transit at any regular icing station between Tucson and destination.

Territory - From Nogales, Ariz.

Commodity - Tomatoes

Bill of Lading Notation - "Under ice from Tucson, Ariz., reice only once in transit at (specify regular icing station).
Rule 233."

Service - Rule 237 - Initial Icing by Carrier or Shipper -
Standard Ventilation.

<u>ORIGIN</u>	<u>COMMODITY</u>
Alabama	Cucumbers, potatoes (other than sweet).
Arkansas	Potatoes (other than sweet). (See exception.)
Florida	Cucumbers, potatoes (other than sweet).
Florida "B"	Pineapples, tomatoes.
Georgia	Cucumbers, potatoes (other than sweet), tomatoes.
Louisiana	Potatoes (other than sweet). (See exception.)
Maryland "A"	Potatoes (other than sweet), tomatoes.
North Carolina	Potatoes (other than sweet), tomatoes.
Oklahoma	Potatoes (other than sweet). (See exception.)
South Carolina	Tomatoes.
Tennessee "A"	Tomatoes.
Virginia	Potatoes (other than sweet), tomatoes.

Exception: Not applicable when originating at stations
on the following carriers:

Atchison, Topeka & Santa Fe Ry. Co.
Gulf, Colorado & Santa Fe Ry. Co.
Panhandle & Santa Fe Ry. Co.
St. Louis, Southwestern R.R. Co.
Texas & New Orleans R.R. Co.

Bill of Lading Notation - "Initially iced by (shipper or carrier)
with _____ pounds. Do not ice in
transit. Rule 237. Standard Ventila-
tion."

Service - Rule 239 - Reiced and Replenished by Carrier -
Do Not Reice.

Territory- From Arizona and California

Commodity- Citrus Fruits

Bill of Lading Notation - "Preiced by carrier; replenish;
do not reice beyond; Rule 239.

For salting instructions see Rules 202 - 203.

Service - Rule 239 - Preiced and Replenished by Carrier -
Reice once in Transit.

Territory- From Arizona and California

Commodity- Citrus Fruits

Bill of Lading Notation - "Preiced by carrier; replenish;
reice only once in transit at
_____ (specify regu-
lar icing station); do not re-
ice beyond.
Rule 239."

For salting instructions see Rules 202 - 203.

Service - Rule 239 - Preiced and Replenished by Carrier -

Reice twice in Transit.

Territory- From Arizona and California

Commodity- Citrus Fruits

Bill of Lading Notation - "Preiced by carrier; replenish;

reice in transit at _____

and at _____ (specify

regular icing stations); do

not reice beyond. Rule 239."

For salting instructions see Rules 202 - 203.

Service - Rule 240 - Initial Icing Only - By Carrier or Shipper.

Territory - Applies from all points in the U. S.

Commodity - Fresh fruits, berries, vegetables, melons, and preserved fruits (see Item 1136). In addition this service applies on the following commodities from the States shown below:

Arizona	}	All other perishable freight except beer, cereal beverages, dairy products (see Item 1138), fresh meats, and packing house products. (See Item 1135).
California		
Nevada		

Idaho	}	All other perishable freight except beer, cereal beverages, dairy products (see Item 1138), fresh meats, packing house products (see Item 1135), and fish, including clams, crabs, lobsters, oysters, and shrimps.
Oregon		
Washington		

Florida "B" - Flowers, ferns and palms, fern and palm leaves, nursery stock, and florist stock (see Item 1140).

Texas Groups A, B, C, D, E, and F - Nursery stock and florist stock (see Item 1140).

Bill of Lading Notations -

1. "Initially iced by carrier; do not reice. Rule 240."
2. "Initially iced by shipper; do not reice. Rule 240."
3. "Initially ice at first regular icing station; do not reice. Rule 240."
4. "Initially ice at _____ (specify regular icing station); do not reice. Rule 240."
5. "Initially ice at _____ (specify regular icing station) with _____ pounds ice. Do not reice. Rule 240."

Service - Rule 242 - Top or Body Icing by Shipper -
Western Territory.

Under this rule shipper is permitted to place the following amounts of ice in body of car (not including ice in packages with the freight) at a graduated scale of charges.

1. 10,000 lbs. or less.
2. Over 10,000 lbs., but not exceeding 15,000 lbs.
3. Over 15,000 lbs., but not exceeding 20,000 lbs.

Ice in excess of 20,000 lbs. will be transported and charged for on basis of the freight rate applicable on the lowest rated commodity contained in car.

Territory- Applies from all States west of the Mississippi River, including Louisiana (west of the Mississippi), also Illinois, Wisconsin, and Minnesota.

Commodity- Vegetables in straight carloads or when mixed with other perishable freight.

Bill of Lading Notation - "Top iced by shipper at origin with _____ pounds."

Service - Rule 243 - Top or Body Icing by Shipper - Eastern
and Southern Territories.

Territory- Applies from all States east of the Mississippi
River, including Louisiana (east of the Mississippi),
except Illinois, Minnesota, and Wisconsin.

Commodity- Vegetables, including vegetables pickled in brine.

Bill of Lading Notation - "Top iced by shipper at origin
with _____ pounds."

Service - Rule 245 - Precooled by Carrier Only - No icing.

Territory- From California Group "A"

Commodity- Citrus Fruits

Bill of Lading Notation - "Precooled by carrier; do not ice."

Service - Rule 245 - Precooling and Preicing By Shipper -

Do not Reice.

Territory- From Arizona and California

Commodity- Citrus Fruits

Bill of lading Notation - "Precooled and preiced by shipper;

do not reice."

Service - Rule 245 - Precooled and Preiced by Shipper -
Reice Once in Transit.

Territory- From Arizona and California

Commodity- Citrus Fruits

Bill of Lading Notation - "Precooled and preiced by shipper,
reice only once in transit at _____
(specify regular icing station).
Rule 245.

Service - Rule 245 Precooled and Initially Iced by Carrier -
Do Not Reice.

Territory- From California Group "A"

Commodity- Citrus Fruits

Bill of Lading Notation - "Precooled and initially iced by
carrier; do not reice."

Service - Rule 245 - Precooled and Initially Iced by Carrier -
Reice Once in Transit.

Territory- From California Group "A"

Commodity- Citrus Fruits

Bill of Lading Notation - "Precooled and afterwards initially
iced by carrier, reice only once in
transit at _____ (specify regular
icing station). Rule 245."

Service - Rule 245 - Precooled and Initially Iced by Carrier -
Reice Twice in Transit.

Territory- From California Group "A"

Commodity- Citrus Fruits

Bill of Lading Notation - "Precooled and afterwards initially
iced by carrier, reice in transit at
and at _____ (specify regu-
lar icing stations). Rule 245."

Service - Rule 245 - Preiced, Precooled, and Replenished By
Carrier - Do Not Reice.

Territory- From California Group "A"

Commodity- Citrus Fruits

Bill of Lading Notation - "Preice, precool, and replenish by
carrier; do not reice beyond.
Rule 245."

Service - Rule 245 - Preiced, Precooled, and Replenished By
Carrier - Reice Once in Transit.

Territory- From California Group "A"

Commodity- Citrus Fruits

Bill of Lading Notation - "Preice, precool, and replenish by
carrier, reice only once in transit
at _____ (specify regular icing
station). Rule 245."

Service - Rule 245 - Preiced, Precooled, and Replenished by

Carrier - Reice Twice in Transit.

Territory- From California Group "A"

Commodity- Citrus Fruits

Bill of Lading Notation - "Preice, precool, and replenish by
carrier, reice in transit at _____
and at _____ (specify regular icing
stations). Rule 245."

Service - Rule 246 - Cooling in Car by Shipper.

Under this rule shipper is permitted to cool the load in a preiced car at loading point or at first regular icing station in transit by means of mechanically operated fans or other device. This service applies in conjunction with Standard Refrigerator Service or Rules 233, 239, 240, 247, 249, 251, 254, and 258.

Territory- Cooling at loading point is permitted in the States of,

Alabama, Arizona, Arkansas, California, Colorado, Delaware, Florida, Georgia, Idaho, Illinois, Indiana, Iowa, Kansas, Kentucky, Louisiana, Maryland, Michigan, Minnesota, Mississippi, Missouri, Montana, Nebraska, Nevada, New Jersey, New Mexico, New York, North Carolina, Ohio, Oklahoma, Oregon, Pennsylvania, South Carolina, South Dakota, Tennessee, Texas, Utah, Virginia, Washington, West Virginia, and Wyoming.

Cooling at first regular icing stations in transit is permitted on shipments originating at stations other than regular icing stations in,

Arizona, Arkansas, California, Colorado, Idaho, Illinois, Missouri, Nevada, Oregon, Texas, Utah, or Washington.

Commodity- Fruits, berries, vegetables, and melons.

Bill of Lading Notations -

1. "Cooled by shipper at loading station."
2. "Bunkers of car reiced to capacity by shipper at loading station after cooling is completed with
_____ (specify pounds of ice),
_____ (specify amount of salt),
_____ (insert date),
_____ (insert hour)."
3. "Cooled by shipper at loading station, dry car, bunkers not used."
4. "Iced car furnished and cooled by shipper at loading station, ice and bunkers not used by cooling device."

Service - Rule 247 - Initially Iced by Carrier -
Reice Once in Transit.

<u>Origin</u>	<u>Commodity</u>
Arizona	All perishable freight. (1) (3).
Arkansas	Fruits, berries, vegetables, and melons.
California	All perishable freight (1).
Colorado	Fruits, berries, vegetables, and melons.
Idaho	All perishable freight (2).
Illinois "A"	Cucumbers (4).
Illinois "B"	Fruits and vegetables.
Illinois "C"	Fruits, berries, vegetables, and melons.
Indiana "B"	Fruits and vegetables.
Iowa	Fruits, berries, vegetables, and melons.
Kansas	Fruits, berries, vegetables, and melons.
Louisiana	Fruits, berries, vegetables, and melons.
Michigan "B"	Fruits and vegetables.
Minnesota	Fruits, berries, vegetables, and melons.
Missouri	Fruits, berries, vegetables, and melons.
Montana	Fruits, berries, vegetables, and melons.
Nebraska	Fruits, berries, vegetables, and melons.
Nevada	All perishable freight (1).
New Jersey "B"	Fruits and vegetables.
New Mexico	Fruits, berries, vegetables, and melons.
New York "A"	Vegetables.
New York "B"	Vegetables.
New York "C"	Fruits and vegetables.
North Dakota	Fruits, berries, vegetables, and melons.
Oklahoma	Fruits, berries, vegetables, and melons.
Oregon	All perishable freight (2).
South Dakota	Fruits, berries, vegetables, and melons.
Texas "A-B-C-D-E-F"	Fruits, berries, vegetables, melons, nursery stock, florist stock.
Texas "G-H-I"	Fruits, berries, vegetables, and melons.
Utah	Fruits, berries, vegetables, and melons.
Washington	All perishable freight (2).
Wisconsin	Vegetables.
Wyoming	Fruits, berries, vegetables, and melons.

- (1) Except beer, cereal beverages, citrus fruits, tropical fruits, dairy products (See Item 1138), fresh meat, and packing house products (See Item 1135).
- (2) Except beer, cereal beverages, citrus fruits, tropical fruits, dairy products (See Item 1138), fresh meat and packing house products (See Item 1135), and fish, including clams, crabs, lobsters, oysters, and shrimps.
- (3) On tomatoes originating in the Republic of Mexico, moving under ice from Tuscon, Arizona. See Rule 233.
- (4) Applies only on cucumbers in carloads, when moving with vents open from origin to destination.

Cont'd

Bill of Lading Notations -

1. "Initially iced by carrier, reice only once in transit at _____ (specify regular icing stations). See Rule 247."
2. "Initially ice at first regular icing station, reice only once in transit at _____ (specify regular icing stations). Rule 247."
3. "Initially ice at _____, reice only once in transit at _____ (specify regular icing stations). Rule 247."

For salting instructions, see Rules 202 - 203.

Service - Rule 247 - Initially Iced by Shipper - Reice once
in Transit.

Territory- From Arizona and California

Commodity- Deciduous fruits

Bill of Lading Notation - "Initially iced by shipper, reice
only once in transit at _____
(specify regular icing station).
Rule 247."

For salting instructions see Rules 202-203.

Service - Rule 247 - Initially Iced by Carrier -
Reice Twice in Transit.

<u>Origin</u>	<u>Commodity</u>
Arizona	Melons.
California	Deciduous fruits and melons.
Idaho	Deciduous fruits.
Oregon	Deciduous fruits.
Washington	Deciduous fruits.

Bill of Lading Notations -

1. "Initially iced by carrier, reice in transit at _____ and at _____ (specify regular icing stations). Rule 247."
2. "Initially ice at first regular icing station, reice in transit at _____ and at _____ (specify regular icing stations). Rule 247."
3. "Initially ice at _____ reice in transit at _____ (specify regular icing stations). Rule 247." _____

For salting instructions, see Rules 202 - 203.

Service - Rule 248 - Retop Icing in Transit by Carrier.

On shipments of vegetables which have been top iced in body of car by shipper, under Rules 242 or 243, carriers, upon instructions, will perform retop icing service.

Territory - Service will be performed at stations listed in Rule 248 of the Perishable Protective Tariff.

Commodity - Vegetables (see Rules 242 and 243).

Bill of Lading Notations -

1. "Top iced by shipper at origin with _____ pounds (specify amount). Retop ice at _____ (specify icing station) with _____ pounds (specify amount)."
2. "Top iced by shipper at origin with _____ pounds (specify amount). Retop ice at _____ (specify icing station) to produce amount supplied at point of origin."

Service - Rule 249 - Initially Iced by Carrier -
Reice Once in Transit.

Territory- From Arizona and California

Commodity- Citrus fruits

Bill of Lading Notations -

1. "Initially iced by carrier, reice only once in transit at _____ (specify regular icing station). Rule 249."
2. "Initially ice at first regular icing station, reice only once in transit at _____ (specify regular icing station). Rule 249."
3. "Initially ice at _____ reice only once in transit at _____ (specify regular icing stations). Rule 249."

For salting instructions, see Rules 202 - 203.

Service - Rule 249 - Initially iced by shipper -
Reice Once in Transit.

Territory- From Arizona and California

Commodity- Citrus fruits

Bill of Lading Notations -

*Initially iced by shipper, reice only
once in transit at _____ (specify
regular icing station). Rule 249.

For salting instructions, see Rules
202-203.

Service - Rule 249 - Initially Iced by Carrier -
Reice Twice in Transit.

Territory- From Arizona and California

Commodity- Citrus fruits

Bill of Lading Notations -

1. "Initially iced by carrier, reice in transit
at _____ and at _____ (speci-
fy regular icing stations). Rule 249."
2. "Initially ice at first regular icing station,
reice in transit at _____ and at _____
(specify regular icing stations). Rule 249."
3. "Initially ice at _____ reice in transit
at _____ and at _____ (specify
regular icing stations). Rule 249."

For salting instructions, see Rules 202-203.

Service - Rule 251 - Initially Iced by Carrier - Reice
Once in Transit.

Territory- From Florida Group "B"

Commodity- Citrus fruits, vegetables, and frozen berries

Bill of Lading Notations -

1. "Shipment not precooled, initially iced by
carrier, reice only once in transit at
_____ (specify regular icing
station). Rule 251."
(Not applicable on frozen berries)
2. "Precooled shipment initially iced by
carrier, reice only once in transit
at _____ (specify regular
icing station). Rule 251."

For salting instructions, see Rules 202-203.

Service - Rule 254 - Preiced and Replenished by Carrier -
Do Not Reice.

<u>Origin</u>	<u>Commodity</u>
Arizona	Vegetables and melons.
Arkansas	Deciduous fruits and berries.
California "A"	Deciduous fruits, berries, vegetables, and melons.
California "B" and "C"	Deciduous fruits, vegetables, and melons.
Colorado	Deciduous fruits, berries, and melons.
Idaho	Deciduous fruits, berries, vegetables, and melons.
Missouri "C"	Deciduous fruits and berries.
Nevada	Melons.
New Mexico "A" and "B"	Melons.
Oklahoma	Deciduous fruits and berries.
Oregon	Deciduous fruits, berries, vegetables, and melons.
Texas "A," "B," "E," and "F,"	Deciduous fruits.
Texas "H," "I,"	Melons.
Utah	Deciduous fruits, berries, and melons.
Washington	Deciduous fruits, berries, vegetables, and melons.

Bill of Lading Notations -

"Preiced by carrier, replenish, do not reice beyond.
Rule 254."

For salting instructions, see Rules 202 - 203.

Service - Rule 254 - Preiced and Replenished by Carrier -
Reice once in Transit

<u>Origin</u>	<u>Commodity</u>
Arizona	Vegetables and melons.
Arkansas	Deciduous fruits and berries.
California "A"	Deciduous fruits, berries, vegetables, and melons.
California "B" and "C"	Deciduous fruits, vegetables, and melons.
Colorado	Deciduous fruits, berries, and melons.
Idaho	Deciduous fruits, berries, vegetables, and melons.
Missouri "C"	Deciduous fruits and berries.
Nevada	Melons.
New Mexico	Melons.
Oklahoma	Deciduous fruits and berries.
Oregon	Deciduous fruits, berries, vegetables, and melons.
Texas "A," "B," "E," and "F,"	Deciduous fruits.
Texas "H," and "I,"	Melons.
Utah	Deciduous fruits, berries, and melons.
Washington	Deciduous fruits, berries, and vegetables.

Bill of Lading Notations -

"Preiced by carrier, replenish, reice only once in transit at _____ (specify regular icing station); do not reice beyond. Rule 254."

For salting instructions, see Rules 202 - 203.

Service - Rule 254 - Preiced and Replenished by Carrier -
Reice Twice in Transit.

<u>Origin</u>	<u>Commodity</u>
Arizona	Melons.
California	Deciduous fruits and melons.
Idaho	Deciduous fruits.
Oregon	Deciduous fruits.
Washington	Deciduous fruits.

Bill of Lading Notation -

"Preiced by carrier; replenish; reice in
transit at _____ and at _____ (specify
regular icing stations); do not reice
beyond. Rule 254."

For salting instructions, see Rules 202-203.

Service - Rule 255 - Half-Stage Refrigeration Service.

When available, carriers will furnish cars with ice grates adjusted for half-stage icing. This service is applicable in conjunction with the refrigeration services provided in Section 2 of the Tariff and applies only from origin.

Territory- From all points from which Section 2 charges are published. (See individual rules listed herein.)

Commodity- Applies on all commodities subject to Section 2 of the tariff. (See individual rules listed herein.)

Bill of Lading Notation -

"Half-stage refrigeration service."
(In addition, shipper must give instructions governing full bunker icing for the class of service selected.)

Service - Rule 257 - Initially Iced by Carrier -

Reice Once in Transit.

Territory- From Virginia Group "B"

Commodity- Vegetables

Bill of Lading Notations -

1. "Preiced by carrier, reice only at first regular icing station, do not reice beyond. Rule 257."
2. "Initially ice at first regular icing station from shipping point; reice only at first regular icing station next beyond initial icing point, do not reice beyond. Rule 257."

Service - Rule 258 - Initially Iced by Carrier - Reice Once in Transit.

<u>Origin</u>	<u>Commodity</u>
Alabama	Fruits, berries, and vegetables (See Note 1).
Delaware	Fruits, berries, melons, and vegetables.
Florida "A"	Fruits, berries, and vegetables.
Georgia	Peaches (See Note 2), cantaloupes, and vegetables.
Kentucky	Berries and vegetables.
Maryland "A"	Fruits, berries, melons, and vegetables.
Maryland "B"	Apples.
Mississippi	Fruits, berries, melons, and vegetables.
N. Carolina	Peaches (See Note 2), cantaloupes, vegetables.
Pennsylvania "C"	Apples.
S. Carolina	Fruits (See Note 2), cantaloupes, and vegetables.
Tennessee "B"	Berries and vegetables (See Note 1).
Virginia "A"	Fruits, berries, melons, and vegetables.
Virginia "B"	Apples.
West Virginia	Apples.

Note 1 - Cucumbers originating in Alabama and tomatoes originating in Tennessee "A" may be initially iced with not to exceed 5000 lbs. ice, and may be reiced once in transit with not to exceed 5000 lbs. ice at a reduced rate.

Note 2 - Provisions of this rule apply only when shipments are pre-cooled in car in accordance with Rule 246.

Bill of Lading Notations -

1. "Initially iced by carrier - reice only once in transit at _____ (specify regular icing station). Rule 258."
2. "Initially iced by carrier at first regular icing station in transit, reice only once in transit at _____ (specify regular icing station). Rule 258."
3. "Initially ice at _____ reice only once in transit at _____ (specify regular icing station). Rule 258."

Applies only on peaches from Georgia, North Carolina, and South Carolina.

4. "Precooled shipment, initially iced by carrier, reice only once in transit at _____ (specify regular icing station). Rule 258."
5. "Precooled shipment, initially iced by carrier, reice in transit only at first icing station from shipping point. Rule 258."

For salting instructions, see Rules 202-203.

Service - Rule 261 - Top or Body Icing Service.

Under this rule a maximum of 15,000 lbs. ice (excluding ice in packages with freight) may be placed in body of car. Ice in excess of 15,000 lbs. will be charged for on basis of the freight rate applicable to lowest rated commodity in car.

Territory- Applies from Nogales, Ariz. (including shipments originating in the Republic of Mexico).

Commodity- Fish, shrimp, and/or turtles, in bulk or in packages.

Bill of Lading Notations -

"Top iced with _____ pounds. Rule 261."

SECTION 4 - COST OF ICE BASIS

On commodities subject to the cost of ice basis, there are no stated charges from origin to destination as in the case under Section No. 2. Shipper pays for ice and salt supplied by carrier, also switching charges on basis of charges published in Section 4 of the National Perishable Tariff.

TERRITORY

Applies from all points from which no Section 2 charges are provided for the commodity to be shipped.

COMMODITIES

Commodities (fresh) in straight or mixed carloads.

Packing house products in straight or mixed cars.

For a detailed list of packing house products, see Item 1135 of the National Perishable Protective Tariff.

Butter, eggs, cheese, dressed poultry, and game in straight or mixed carloads, or when shipped in mixed carloads with live poultry transported in a combination live poultry and refrigerator car.

Butterine and oleomargarine, carloads.

Fish, including clams, crabs, lobsters, oysters, and shrimp, in carloads.

Ale, beer, and beverages in straight or mixed carloads.

Bananas and coconuts in straight or mixed carloads.

When any of the above commodities are loaded in mixed carloads with other commodities on which stated charges are published under Section 2 of the National Perishable Protective Tariff, Section 2 service and charges apply.

BUTTER OIL, ALSO BUTTER (OTHER THAN FOR PROCESSING INTO CARTER SPREAD)

Precooling, Initial Icing, and Transit Icing Instructions

During the period of April 15 to October 15, inclusive

When using basket type bunker refrigerator cars - precool to a temperature of 34° F. by shipper or carrier. Initially ice to capacity with coarse ice plus 10 percent salt; reice to capacity with coarse ice plus 10 percent salt before forwarding and reice to capacity with coarse ice plus 10 percent salt approximately every 48 hours.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

See billing instructions No. 1, on page 47, for notation to be made on bill of lading.

When brine tank cars are used - precool to a temperature of 34° F. by shipper or carrier. Initially ice to capacity with crushed ice plus 15 percent salt; reice to capacity with crushed ice plus 15 percent salt before forwarding, reice to capacity approximately every 48 hours.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

See billing instructions No. 2, on page 47, for notation to be made on bill of lading.

On shipments of two days or less in transit, cars should be initially iced to capacity with coarse or crushed ice, no salt, prior to loading, for the purpose of precooling the car. Reice to capacity with coarse or crushed ice, no salt, before forwarding; do not reice unless delayed.

Follow instructions in Rule 406 of the National Perishable Protective Tariff.

See billing instructions No. 3, on page 47, for notation to be made on bill of lading.

BUTTER

During the period of October 16 to April 14, inclusive

On shipments during the late fall, winter, or early spring months, precooling of the cars prior to loading will not be necessary. Shipments in basket type bunkers should not require salt. However, when using brine tank refrigerator cars, a small amount of salt is necessary.

When using basket type bunker cars - initially ice to capacity; do not reice unless delayed.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

See billing instructions No. 4, on page 48, for notation to be made on bill of lading.

When using brine tank refrigerator cars - initially ice to capacity with crushed ice plus 5 percent salt, prior to loading. Reice to capacity, plus 5 percent salt, approximately every 48 hours.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

See billing instructions No. 5, on page 48, for notation to be made on bill of lading.

NOTATIONS TO BE MADE ON BILLS OF LADING FOR SHIPMENTS OF BUTTER OIL,
ALSO BUTTER (OTHER THAN FOR PROCESSING INTO CARTER SPREAD)

NOTATION NO. 1

Precooled by shipper or carrier. Initially ice to capacity with coarse ice plus 10 percent salt; reice to capacity with coarse ice plus 10 percent salt before forwarding if loading point is an icing station; reice to capacity plus 10 percent salt at _____ (specify icing station or stations).

Follow Rule 406 of the National Perishable Protective Tariff.

NOTATION NO. 2

Precooled by shipper or carrier. Initially ice to capacity with crushed ice plus 15 percent salt; reice to capacity with crushed ice plus 15 percent salt before forwarding if loading point is an icing station; reice to capacity plus 15 percent salt at _____ (specifying icing station or stations).

Follow Rule 406 of the National Perishable Protective Tariff.

NOTATION NO. 3

Precooled by shipper or carrier with coarse or crushed ice, no salt; reice to capacity with crushed or coarse ice, no salt, before forwarding if loading point is an icing station. Do not reice unless delayed.

Follow Rule 406 of the National Perishable Protective Tariff.

NOTATION NO. 4

Initially ice to capacity with coarse ice. Do not reice unless delayed.

NOTATION NO. 5

Initially ice to capacity with crushed ice plus 5 percent salt prior to loading; reice to capacity plus 5 percent salt at _____ (specify icing station or stations).

Follow Rule 406 of the National Perishable Protective Tariff.

OUTPORT INSTRUCTIONS

During period December, January, and February

Shipments held on track pending delivery and on which disposition orders have not been issued should be reiced if required, with coarse or chunk ice, and to the extent as determined by Outport Representatives.

During period March, April, and May

Reice, on arrival, to have each bunker contain 3000 pounds of coarse or chunk ice. Reice if required approximately every 48 hours with sufficient chunk ice to have each bunker contain 3000 pounds.

During period June to October 15

Reice approximately every 48 hours with sufficient coarse or chunk ice plus 10 percent salt to have each bunker three-quarters full.

CHEESE

During the period April 14 to October 15, inclusive

Refrigerator cars equipped with half-stage icing grates are preferable and should be used when available. Initially ice to capacity with chunk ice - no salt. Reice to capacity approximately every 48 hours.

See billing instructions No. 1, on page 51, for notation to be made on bill of lading.

When refrigerator cars equipped with half-stage racks are not available, such cars should be initially iced up to 6,000 lbs. with chunk ice and reiced up to 6,000 lbs. with chunk ice approximately every 72 hours.

See billing instructions No. 2, on page 51, for notation to be made on bill of lading.

When transit period is less than 2 days, cars should be initially iced up to 4,000 lbs. Do not reice, vents closed, plugs in.

Follow instructions No. 3, on page 51, for notation to be made on bill of lading.

Follow Rule 406 as published in the National Perishable Protective Tariff.

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Instructions covering winter shipments will be added to this either by another set of instructions or by supplements.

BILL OF LADING NOTATIONS ON CHEESE

NOTATION NO. 1

Initially ice to capacity with chunk ice in upper half-stage; reice to capacity with chunk ice at _____ (specify icing station or stations).

Follow Rule 406 of the National Perishable Protective Tariff.

NOTATION NO. 2

Initially ice with 6,000 pounds chunk ice and reice with sufficient ice to contain 6,000 pounds at _____ (specify icing station or stations).

Follow Rule 406 of the National Perishable Protective Tariff.

NOTATION NO. 3

Initially ice with 4,000 pounds chunk ice. Do not reice unless delayed and then use sufficient ice to contain 4,000 pounds - no salt.

PROTECTIVE SERVICE FOR SHIPMENTS OF BOTH TEMPERATE AND
TROPICAL OLEOMARGARINE

TEMPERATE OLEOMARGARINE

During period April 1 to May 31, inclusive

Dry refrigerators - vents closed, plugs in to destination.

See instructions No. 1, on page 54, for notation to be made on bills of lading.

During period June 1 to September 30, inclusive

When transit period is in excess of 5 days initially ice with 6,000 lbs. of chunk ice. Reice with 6,000 lbs. of chunk ice approximately every 72 hours (Billing Office to specify regular icing station or stations). Vents closed, plugs in to destination.

See instructions No. 2, on page 54, for notation to be made on bill of lading.

When transit period is 2 days or less, shipments should be initially iced with 4,000 lbs. Do not reice unless delayed.

See instructions No. 3, on page 54, for notation to be made on bill of lading.

During the period October 1 to March 31, inclusive

Dry refrigerator cars. Vents closed, plugs in to destination. (During this period when there is a shortage of refrigerator cars, box cars may be used.)

See instructions No. 4, on page 54, for notation to be made on bill of lading.

TROPICAL OLEOMARGARINE

During the period October 1 to April 30, inclusive

Dry refrigerator cars. Vents closed, plugs in to destination. (During this period when there is a shortage of refrigerator cars, box cars may be used.)

See instructions No. 5, on page 54, for notation to be made on bill of lading.

During the period May 1 to September 30, inclusive

Dry refrigerator cars. Vents closed, plugs in to destination.

See instructions No. 6, on page 54, for notation to be made on bill of lading.

BILL OF LADING NOTATIONS ON SHIPMENTS OF TEMPERATE
AND TROPICAL OLEOMARGARINE

NOTATION NO. 1

Dry refrigerator cars. Not under ice. Do not ice.
Vents closed, plugs in to destination.

NOTATION NO. 2

Initially ice by carrier with 6,000 lbs. of chunk ice..
Reice up to 6,000 lbs. of chunk ice at _____ (specify regular
icing station or stations). Vents closed, plugs in to destination.

NOTATION NO. 3

Initially ice by carrier with 4,000 lbs. of chunk ice.
Do not reice unless delayed.

NOTATION NO. 4

Dry refrigerator cars. Not under ice. Do not ice.
Vents closed, plugs in to destination.

NOTATION NO. 5

Dry refrigerator cars. Not under ice. Do not ice.
Vents closed, plugs in to destination.

NOTATION NO. 6

Dry refrigerator cars. Not under ice. Do not ice.
Vents closed, plugs in to destination.

INSTRUCTIONS TO OUTPORT REPRESENTATIVES FOR THE REICING
OF SHIPMENTS OF OLEOMARGARINE

TEMPERATE ONLY

Shipments arriving at ports on which disposition orders are not immediately available should be reiced on arrival with sufficient ice to have each bunker contain 2,000 pounds of chunk ice and reiced every 96 hours thereafter to have each bunker contain 2,000 pounds of chunk ice.

SHORTENING

During the period June 1 to October 31, inclusive

This product is manufactured so that it will maintain its plasticity up to 90° F. It should be loaded in refrigerator cars without ice unless it is likely to encounter temperature of 80° F. or more for a period of 48 hours or longer. If likely to encounter temperature of 80° F. or more, cars should be initially iced. Judgment should be used as to the amount of ice, which will depend upon length of movement. Chunk ice, no salt, should be used and car billing should call for from 4,000 lbs. to bunker capacity, according to distance. Bear in mind we are only trying to keep the temperature of the product at 80° F. or lower.

See instructions No. 1, on page 57, for notation to be made on bill of lading.

During the period November 1 to May 31, inclusive

Dry refrigerator cars.

See instructions No. 2, on page 57, for notation to be made on bill of lading.

NOTATION TO BE MADE ON BILLS OF LADING FOR
SHIPMENTS OF SHORTENING

NOTATION NO. 1

When dry refrigerator cars are used make the following notation on bills of lading:

Refrigerator Car.

Not under ice. Do not ice. Keep vents closed and plugs in to destination.

When shipping under refrigeration, make the following notation on bills of lading:

Initially ice with _____ (Billing Office to specify amount of chunk ice). Do not reice unless delayed, then use chunk ice, no salt.

NOTATION NO. 2

When using dry refrigerator cars make the following notation on bills of lading:

Refrigerator Car.

Not under ice. Do not ice. Keep vents closed, plugs in to destination.

INSTRUCTIONS TO OUTPORT REPRESENTATIVES FOR THE REICING
OF SHIPMENTS OF SHORTENING

Shipments arriving at ports on which disposition orders are not immediately available should be reiced on arrival when temperature is higher than 80° F. with sufficient ice to have each bunker contain 2,000 pounds of chunk ice and reiced approximately every 96 hours thereafter to have each bunker contain 2,000 pounds of chunk ice when outside temperature is higher than 80°.

LARD, TALLOW, RENDERED PORK FAT

During the period March 2, to November 30, inclusive

The use of refrigerator cars equipped for half-stage icing should be used when available. When such equipment is not available, use the regular basket type bunker cars and brine tank cars.

Initially ice to capacity with coarse or crushed ice. When transit period is no longer than 4 days, do not reice.

See instructions No. 1, on page 61, for notation to be made on bills of lading.

When transit period is longer than 4 days, reice to capacity on the fourth morning.

See instructions No. 1-A, on page 61, for notation to be made on bills of lading.

If brine tank car equipment is used, initially ice to capacity with crushed ice adding 10 percent salt prior to loading and reice to capacity with crushed ice plus 10 percent salt before forwarding if loading point is an icing station. Reice to capacity with crushed ice plus 10 percent salt every 48 hours.

See billing instructions No. 2, on page 61, for notation to be made on bills of lading.

When transit period is 2 days or less, initially ice to capacity. Do not reice unless delayed, and then use coarse ice, no salt.

See icing instructions No. 3, on page 61, for notation to be made on bills of lading.

Follow Rule 406 as published in the National Perishable Protective Tariff.

Lard in Drums

Must move in refrigerator cars during this period and should be initially iced up to 6,000 pounds. Do not reice unless delayed, and then reice with either coarse ice or chunk ice up to 6,000 pounds.

See billing instructions No. 5, on page 61, for notation to be made on bills of lading.

During the period December 1 to March 1, inclusive

Refrigerator cars, vents closed, plugs in.

See icing instructions No. 4, on page 61, for notation to be made on bill of lading.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

NOTATIONS TO BE MADE ON BILLS OF LADING ON SHIPMENTS
OF LARD, TALLOW, RENDERED PORK FAT

NOTATION NO. 1

Initially ice to capacity with coarse or crushed ice.

Do not reice unless delayed.

NOTATION NO. 1-A

Initially ice to capacity with coarse ice or crushed ice; reice to capacity, specifying icing station or stations (______). Do not reice. Follow Rule 406.

NOTATION NO. 2

Initially ice to capacity with crushed ice plus 10 percent salt. Reice after loading with crushed ice adding 10 percent salt, and reice, specifying icing station or stations (______).

NOTATION NO. 3

Initially ice with coarse ice to capacity. Do not reice unless delayed, and then use coarse ice and no salt.

NOTATION NO. 4

Not under ice - do not ice - keep vents closed.

NOTATION NO. 5

Initially ice up to 6,000 lbs. Do not reice unless delayed, and then reice up to 6,000 lbs.

SHELL EGGS

Maximum loading from points of origin in the Middle West - 600 cases, billing weight 53 lbs. per case - gross weight 31,800 lbs. per carload. West Coast shipments generally loaded 624 cases, if wooden containers, billing weight 53 lbs. per case - gross weight 33,072 lbs. per carload, if in wooden boxes.

During period April 15 to October 15, inclusive

Use refrigerator cars equipped for half-stage icing, when available. Initially ice to capacity with chunk ice and reice to capacity with chunk ice approximately every 48 hours. See billing instructions No. 1, on page 63, for notation to be made on bill of lading.

When cars equipped with half-stage racks are not available, initially ice to capacity with chunk ice and reice approximately every 48 hours. See billing instructions, No. 2, on page 63, for notation to be made on bills of lading.

When the transit is 2 days or less, initially ice to capacity with chunk ice, do not reice. See billing instructions No. 3, on page 63, for notation to be made on bills of lading.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

NOTATIONS TO BE MADE ON BILLS OF LADING
FOR SHIPMENTS OF SHELL EGGS

NOTATION NO. 1

Initially ice to capacity with chunk ice; reice to capacity with chunk ice at _____ (specify icing station or stations).

NOTATION NO. 2

Initially ice to capacity with chunk ice and reice to capacity at _____ (specify icing station or stations).

NOTATION NO. 3

Initially ice to capacity with chunk ice. Do not reice in transit unless delayed, and then use chunk ice - no salt.

Follow Rule 406 as published in the National Perishable Protective Tariff.

DRIED WHOLE EGGS AND DRIED EGG YOLK
IN BARRELS OR PACKAGES

During the period April 1 to September 30, inclusive

When transit period is in excess of 5 days, shipments should be initially iced to capacity with chunk ice. Reice every 96 hours, oftener if delayed.

See instructions No. 1, on page 66, for notation to be made on bills of lading.

When transit is 3 to 5 days, initially ice to capacity with chunk ice. Do not reice unless delayed, then use chunk ice, no salt.

See instructions No. 2, on page 66, for notation to be made on bills of lading.

When transit period is 2 days or less, initially ice with 4,000 pounds of chunk ice. Do not reice unless delayed, then use chunk ice, no salt.

See instructions No. 3, on page 66, for notation to be made on bills of lading.

Intra-city shipments for immediate delivery should be forwarded in dry refrigerator cars.

See instructions No. 4, on page 66, for notation to be made on bills of lading.

During the period October 1 to November 30, inclusive

When transit period is in excess of 5 days, shipments should be initially iced with 6,000 pounds of chunk ice. Do not reice unless delayed, then use chunk ice, no salt.

See instructions No. 5, on page 66, for notations to be made on bills of lading.

When transit period is 3 to 5 days, initially ice with 4,000 pounds of chunk ice. Do not reice unless delayed, then use chunk ice - no salt.

See instructions No. 6, on page 66, for notation to be made on bill of lading.

When transit period is 2 days or less use dry refrigerator cars.

See instructions No. 7, on page 66, for notation to be made on bill of lading.

During period December 1 to March 31, inclusive

Shipments moving northward from and / or between all points on and south of the northern boundaries of the States of North Carolina, Tennessee, Arkansas, Oklahoma, New Mexico, and Arizona, and that portion of California on and south of the AT&SF Railway from San Francisco to Stockton are to be initially iced with 6,000 pounds of ice. Do not reice.

See instructions No. 8 on page 66, for notation to be made on bill of lading.

Shipments forwarded from and / or between the States north of this area are to move in dry refrigerator cars, when temperature is below 45° F., except on shipments consigned to Gulf or South Atlantic ports.

See instructions No. 9, on page 66, for notation to be made on bill of lading.

NOTATIONS TO BE MADE ON BILLS OF LADING FOR SHIPMENTS
OF DRIED WHOLE EGGS AND DRIED EGG YOLK

NOTATION NO. 1

Initially ice to capacity with chunk ice. Reice to capacity with chunk ice at () specify icing station or stations.

NOTATION NO. 2

Initially ice to capacity with chunk ice. Do not reice unless delayed, then use chunk ice no salt.

NOTATION NO. 3

Initially ice with 4,000 pounds of chunk ice. Do not reice unless delayed, then use chunk ice no salt.

NOTATION NO. 4

Refrigerator car. Not under ice. Do not ice. Keep vents closed.

NOTATION NO. 5

Initially ice with 6,000 pounds of chunk ice. Do not reice unless delayed, then use chunk ice no salt.

NOTATION NO. 6

Initially ice with 4,000 pounds of chunk ice. Do not reice unless delayed, then use chunk ice no salt.

NOTATION NO. 7

Refrigerator car. Not under ice. Do not reice. Keep vents closed.

NOTATION NO. 8

Initially ice with 6,000 pounds of chunk ice. Do not reice.

NOTATION NO. 9

When refrigerator cars are used make the following notation on bills of lading: Refrigerator Car. Not under Ice. Do not ice. Vents closed.

INSTRUCTIONS TO OUTPORT REPRESENTATIVES FOR REICING OF
SHIPMENTS OF DRIED WHOLE EGGS AND DRIED EGG YOLK

Shipments arriving at ports on which disposition orders are not immediately available should be reiced on arrival when temperature is higher than 45° F. with sufficient chunk ice to have each bunker contain 2,000 pounds of chunk ice and reiced every 96 hours thereafter to have each bunker contain 2,000 pounds of chunk ice.

FROZEN EGGS

Minimum weight 36,000 pounds.

During the period March 15 to November 15, inclusive

Use full basket type bunker refrigerator cars for all seasons. Initially ice to capacity with coarse ice adding 25 percent salt for the purpose of precooling the car to 28° F.

After loading has been completed, the bunkers shall be reiced with coarse ice to capacity adding 25 percent salt before forwarding, and reiced to capacity with coarse ice adding 25 percent salt approximately every 24 hours.

See billing instructions No. 1, on page 69, for notation to be made on bill of lading.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

During the period November 16 to March 14, inclusive

In shipments during the late fall, winter, and early spring months, precooling of the cars prior to loading should not be necessary.

Initially ice to capacity with coarse ice plus 15 percent salt. Reice to capacity with coarse ice adding 15 percent salt approximately every 24 hours.

See billing instructions No. 2, on page 69, for notation to be made on bills of lading.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

NOTATIONS TO BE MADE ON BILLS OF LADING
SHIPMENTS OF FROZEN EGGS

NOTATION NO. 1

Precooled by shipper or carrier. Initially ice to capacity with coarse ice, adding 25 percent salt. Reice to capacity with coarse ice adding 25 percent salt before forwarding, if loading point is an icing station. Reice to capacity with coarse ice plus 25 percent salt at all regular icing stations.

NOTATION NO. 2

Initially ice to capacity with coarse ice adding 15 percent salt. Reice to capacity adding 15 percent salt at all regular icing stations.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

CHILLED MEATS OF ALL KINDS AND
FRESH POULTRY

Carcass Beef-Hanging - 25,000 lbs. Carcass Lamb and Veal - 23,000 lbs.

During the period March 15 to November 15, inclusive

When brine tank cars are used - precooled by shipper or carrier. Initially ice to capacity with crushed ice plus 15 percent salt. After loading has been completed, reice to capacity with crushed ice plus 15 percent salt, if loading point is an icing station. Reice to capacity with crushed ice adding 15 percent salt, approximately every 24 hours during the transit period.

See billing instructions No. 1, on page 72, for notation to be made on bills of lading.

When basket type bunker cars are used - precooled by shipper or carrier. Initially ice to capacity with coarse ice plus 15 percent salt. After loading has been completed, reice to capacity with coarse ice plus 15 percent salt before forwarding, if loading point is an icing station. Reice to capacity approximately every 24 hours.

Follow Rule 406 of the National Perishable Protective Tariff.

See billing instructions No. 2, on page 72, for notation to be made on bills of lading.

During the period November 16 to March 14, inclusive

When using brine tank cars - precooled by shipper or carrier. Initially ice to capacity with crushed ice plus 10 percent rock salt. After loading has been completed, reice to capacity with crushed ice plus 10 percent rock salt, before forwarding, if loading point is an icing station. Reice approximately every 24 hours to capacity adding 10 percent rock salt.

See billing instructions No. 3, on page 72, for notation to be made on bills of lading.

When using basket type bunker cars - precooled by shipper or carrier. Initially ice with coarse ice plus 5 percent salt. After loading has been completed, reice to capacity with coarse ice plus 5 percent salt before forwarding, if loading point is an icing station. Reice to capacity approximately every 24 hours.

See billing instructions No. 4, on page 72, for notation to be made on bills of lading.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

BILL OF LADING NOTATIONS ON CHILLED
MEATS AND FRESH POULTRY

NOTATION NO. 1

Precooled by carrier or shipper. Initially ice to capacity with crushed ice plus 15 percent salt. Reice to capacity with crushed ice plus 15 percent salt before forwarding if loading point is an icing station. Reice to capacity with crushed ice plus 15 percent salt at all regular icing stations.

NOTATION NO. 2

Precooled by carrier or shipper. Initially ice to capacity with coarse ice plus 15 percent salt before forwarding if loading point is an icing station. Reice to capacity at all regular icing stations.

NOTATION NO. 3

Precooled by carrier or shipper. Initially ice to capacity with crushed ice plus 10 percent salt. Reice to capacity with crushed ice and 10 percent salt before forwarding if loading point is an icing station. Reice to capacity with crushed ice plus 10 percent salt at all regular icing stations.

NOTATION NO. 4

Precooled by shipper or carrier. Initially ice to capacity with crushed ice plus 5 percent salt. Reice to capacity with 5 percent salt before forwarding if loading point is an icing station. Reice to capacity with 5 percent salt at all regular icing stations.

Follow Rule 406 as published in the National Perishable
Protective Tariff.

FROZEN MEAT AND FROZEN POULTRY

Precooling, Initial Icing, and
Transit Icing on Frozen Meat in
Containers, including Frozen
Sausage, Frozen Carcass Meat
Piled, and Frozen Poultry

Maximum loading of frozen meat in packages to the West Coast in 40 ft. or longer refrigerator cars, 50,000 lbs. except boneless beef, 60,000 lbs.

Frozen poultry loading 36,000 lbs. except refrigerator cars to the West Coast, 40,000 lbs.

Frozen carcass meat piled, 28,000 lbs.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

During the period March 15 to November 15, inclusive

Brine tank refrigerator cars are not to be used for the transportation of frozen meats and poultry.

Full basket type bunker cars only.

Initially ice to capacity with coarse ice plus 25 percent salt for the purpose of precooling the car to a temperature of 28° F. or lower.

After loading has been completed, the bunkers should be replenished with coarse ice plus 25 percent salt. Reice to capacity with coarse ice adding 25 percent salt approximately every 24 hours.

See billing instructions No. 1, on page 75, for notation to be made on bills of lading.

Follow instructions as published in the Rule 406 of the National Perishable Protective Tariff.

During the period November 16 to March 14, inclusive

Brine tank refrigerator cars may be used during this time of the year for frozen meats packed in wood or fiberboard containers only. The car should be precooled to a temperature of 28° F.

See billing instructions No. 2, on page 75, for notation to be made on bills of lading.

Leave meat hooks in the empty cars.

All other frozen meats and poultry should be transported in cars equipped with basket type bunkers.

Initially ice to capacity with coarse ice adding 20 percent salt. Precool to 28° prior to loading.

After loading has been completed, the bunkers should be replenished with coarse ice plus 20 percent salt. Reice to capacity with coarse ice plus 20 percent salt approximately every 24 hours.

See billing instructions No. 3, on page 75, for notation to be made on bill of lading.

Follow instructions as published in Rule 406 of the National Perishable Protective Tariff.

NOTATIONS TO BE MADE ON BILLS OF LADING FOR
SHIPMENTS OF FROZEN MEAT AND POULTRY

NOTATION NO. 1

Precooled before loading by shipper or carrier. Initially ice to capacity with coarse ice plus 25 percent salt. Reice to capacity with coarse ice plus 25 percent salt before forwarding if loading point is an icing station. Reice to capacity adding 25 percent salt at all regular icing stations.

NOTATION NO. 2

Precooled by shipper or carrier. Initially ice to capacity with crushed ice plus 20 percent salt. Reice to capacity with crushed ice plus 20 percent salt before forwarding, if loading point is an icing station. Reice to capacity adding 20 percent salt at all regular icing stations.

NOTATION NO. 3

Precooled by shipper or carrier. Initially ice to capacity with coarse ice plus 20 percent salt. Reice to capacity with coarse ice plus 20 percent salt before forwarding if loading point is an icing station. Reice to capacity with coarse ice plus 20 percent salt at all regular icing stations.

Follow Rule 406 as published in the National Perishable Protective Tariff.

REFRIGERATION INSTRUCTIONS ON FROZEN
FRUITS AND VEGETABLES

All cars shall be clean and in good order with tight-fitting doors and hatches, and equipped with floor racks. The most desirable equipment for this type of traffic is super insulated refrigerator cars and they should be used at all times when available.

Cars equipped with side wall racks should be used when available. However, if such equipment is not available, the load should be so arranged that there will be a space of at least 2 to 3 inches between the loading and the side wall.

NOTATIONS TO BE MADE ON BILLS OF LADING
ON FROZEN FRUITS AND VEGETABLES

During period December 1 to March 1, inclusive

Standard refrigeration plus 20 percent salt.

During period March 2 to November 30, inclusive

Standard refrigeration plus 30 percent salt.

DRIED FRUIT

During the period of April 15 to October 15, inclusive

Shipments from the West Coast cold storage, load in refrigerator cars. Initially ice to capacity, do not reice. Rule 240.

See instructions No. 1, on page 79, for notation to be made on bills of lading.

Shipments from the West Coast from vendors' packing plant may move in box car equipment.

Shipments from cold storage requiring not more than 4 days, initially ice up to 4,000 lbs. Do not reice. Rule 240.

See instructions No. 3, on page 79, for notation to be made on bills of lading.

Shipments from cold storage requiring not more than 2 days in transit, initially ice up to 2,000 lbs. Do not reice.

See instructions No. 2, on page 79, for notation to be made on bills of lading.

During the period October 16 to April 14, inclusive

Dry refrigerator cars are preferable. However, during this period when there is an acute shortage of refrigerator cars, box cars may be used.

BILL OF LADING NOTATIONS ON DRIED FRUIT

NOTATION NO. 1

Initially ice to capacity - do not reice. Rule 240.

NOTATION NO. 2

Initially ice up to 2,000 pounds - do not reice. Rule 240.

NOTATION NO. 3

Initially ice up to 4,000 pounds - do not reice.

CONCENTRATED CITRUS JUICE

During period May 1 to October 31, inclusive

When transit period is in excess of 5 days, shipments should be forwarded under standard refrigeration.

See billing instructions No. 1, on page 82, for notation to be made on bills of lading.

When transit period is 3 to 5 days, initially ice to capacity with chunk ice. Do not reice. Rule 240.

See billing instructions No. 2, on page 82, for notation to be made on bills of lading.

When transit period is 2 days or less initially ice with 4,000 pounds of chunk ice. Do not reice. Rule 240.

See billing instructions No. 3, on page 82, for notation to be made on bills of lading.

Intra-city shipments for immediate delivery. Should be forwarded in dry refrigerators.

See billing instructions No. 4, on page 82, for notation to be made on bills of lading.

During period November 1 to April 30, inclusive

When temperature at time of loading is lower than 45° F. with prospect of this temperature prevailing in territory through which shipments are routed, then dry refrigerator cars should be used.

See instructions No. 5, on page 82, for notation to be made on bills of lading.

When temperature at time of loading is higher than 45° with prospect of this temperature prevailing in territory through which shipments are routed, then the following instructions should apply:

1. When transit period is in excess of 5 days, shipments should be forwarded under standard refrigeration.
2. See billing instructions No. 6, on page 82, for notation to be made on bills of lading.
3. When transit period is 3 to 5 days, initially ice to capacity with chunk ice. Do not reice. Rule 240.
See billing instructions No. 7, on page 82, for notation to be made on bills of lading.
4. When transit period is 2 days or less, initially ice with 4,000 pounds of chunk ice. Do not reice. Rule 240.
See billing instructions No. 8, on page 82, for notation to be made on bills of lading.
5. Intra-city shipments for immediate delivery should be forwarded in dry refrigerator cars.
See billing instructions No. 9, on page 82, for notation to be made on bills of lading.

NOTATIONS TO BE MADE ON BILLS OF LADING FOR
SHIPMENTS CONCENTRATED CITRUS JUICE

NOTATION NO. 1

Standard refrigeration. Reice to capacity with chunk ice at all regular icing stations.

NOTATION NO.2

Initially ice to capacity with chunk ice by carrier. Do not reice. Rule 240.

NOTATION NO. 3

Initially ice by carrier with 4,000 pounds of chunk ice. Do not reice. Rule 240.

NOTATION NO. 4

Not under ice. Do not ice. Keep vents closed and plugs in to destination.

NOTATION NO.5

Not under ice. Do not ice. Keep vents closed and plugs in to destination.

NOTATION NO. 6

Standard refrigeration. Reice to capacity with chunk ice at all regular icing stations.

NOTATION NO. 7

Initially ice to capacity with chunk ice by carrier. Do not reice. Rule 240.

NOTATION NO. 8

Initially ice by carrier with 4,000 pounds of chunk ice. Do not reice. Rule 240.

NOTATION NO. 9

Not under ice. Do not ice. Keep vents closed and plugs in to destination.

INSTRUCTIONS TO OUTPORT REPRESENTATIVES FOR THE
REICING OF SHIPMENTS OF CONCENTRATED CITRUS JUICE

Shipments arriving at ports on which disposition orders are not immediately available should be iced on arrival when temperature is higher than 45° F. with sufficient ice to have each bunker contain 2,000 pounds of chunk ice and if required reiced every 96 hours thereafter to have each bunker contain 2,000 pounds of chunk ice.

DRIED OR POWDERED SKIMMED MILK AND PROCESSED
CHEESE IN METAL CONTAINERS

These products may move in box car equipment throughout the year. However, refrigerator cars are preferred when available.

SALTED MEATS PACKED IN BOXES

Salted Short Rib Backs	Salted Clear Plates
Salted Regular New York Style Shoulders	Salted Pork Snouts
Salted Skinned New York Style Shoulders	Salted Pork Ears
Salted American Clear Cut Bellies	Salted Pork Tails
Salted Short Clear Backs	Salted Pork Feet

Salted Jowl Butts

SWEET PICKLED, OR SALTED MEATS PACKED
IN BARRELS

Pork Briskets	Jowl Butts
Belly Pork	Spare Ribs
Fat Backs	Pork Heads
Clear Plates	Pork Snouts
Pork Tails	Pork Ears
Indian Mess Beef	Family Mess Pork
Family Mess Beef	

During period May, June, July, August, and September

Basket Bunker Cars

Initially ice to capacity by shipper or carrier with chunk ice - no salt. Reice to capacity with chunk ice - no salt, approximately every 72 hours (Billing Office to specify regular icing stations); reice oftener, if delayed.

See instructions No. 1, on page 88, for notation to be made on bills of lading.

Follow Rule 406 as published in the National Perishable Protective Tariff.

Brine Tank Cars

Initially ice to capacity by shipper or carrier with crushed ice - no salt. Reice to capacity with crushed ice approximately every 72 hours.

See instructions No. 2, on page 88, for notation to be made on bills of lading.

Follow Rule 406 as published in the National Perishable Protective Tariff.

During period March, April, October, and November

Basket Bunker Cars

Initially ice to capacity by shipper or carrier with chunk ice - no salt. Reice to capacity with chunk ice - no salt, approximately every 96 hours (Billing Office to specify icing stations).

See instructions No. 1, on page 88, for notation to be made on bills of lading.

Follow Rule 406 as published in the National Perishable Protective Tariff.

Brine Tank Cars

Initially ice to capacity by shipper or carrier with crushed ice - no salt. Reice to capacity with crushed ice approximately every 96 hours.

See instructions No. 2, on page 88, for notation to be made on bills of lading.

Follow Rule 406 of the National Perishable Protective Tariff.

During period December, January, and February

Basket Bunker Cars

Initially ice to capacity by shipper or carrier with chunk ice - no salt. Do not reice unless delayed, then use chunk ice - no salt.

See instructions No. 3, on page 88, for notation to be made on bills of lading.

Brine Tank Cars

Initially ice to capacity by shipper or carrier with crushed ice - no salt. Reice to capacity with crushed ice

approximately every 96 hours.

See instructions No. 4, on page 88, for notation to be made on bills of lading.

Follow Rule 406 of the National Perishable Protective Tariff.

During Period December, January, and February - Shipments of
2 days or less

Basket Bunker Cars

Initially ice to capacity by shipper or carrier with crushed or chunk ice plus 5 percent salt. Do not reice unless delayed.

See instructions No. 5, on page 88, for notation to be made on bills of lading.

Follow Rule 406 of the National Perishable Protective Tariff.

NOTATIONS TO BE APPLIED ON BILLS OF LADING

DRY SALT MEATS AND SWEET PICKLED MEATS

NOTATION NO. 1

Initially ice to capacity by shipper or carrier with chunk ice - no salt. Reice to capacity with chunk ice, no salt at _____ (specify icing station or stations).

NOTATION NO. 2

Initially ice to capacity by shipper or carrier with crushed ice - no salt. Reice to capacity with crushed ice, no salt at _____ (specify icing station or stations).

NOTATION NO.3

Initially ice to capacity by shipper or carrier with chunk ice - no salt. Do not reice unless delayed. Follow Rule 406 at destination.

NOTATION NO.4

Initially ice to capacity by shipper or carrier with crushed ice - no salt. Reice to capacity at _____ (specify icing station or stations).

NOTATION NO. 5

Initially ice to capacity by shipper or carrier with crushed or chunk ice plus 5 percent salt. Do not reice unless delayed.

Follow Rule 406 as published in the National Perishable Protective Tariff.

SMOKED AND SWEET PICKLED MEATS IN BOXES

Cured Wiltshire Sides	Smoked Clear Square Cut Seedless
Sweet Pickled Hams	Bellies
Sweet Pickled Picnics	Smoked Short Clear Backs
Smoked Short Rib Backs	Smoked Hams
Smoked New York Style Shoulders	Smoked Picnics

Salted Clear Square Cut Seedless Bellies

- - - -

All sweet pickled or smoked meats in boxes packed in salt or borax

- - - -

During period May, June, July, August, and September

Basket Bunker Cars

Initially ice to capacity by shipper or carrier with coarse ice plus 12 percent salt. Reice to capacity with coarse ice plus 12 percent salt at all regular icing stations.

See instructions No. 1, on page 92, for notation to be made on bills of lading.

See exception on page 91.

Follow Rule 406 of the National Perishable Protective Tariff.

Brine Tank Cars

Initially ice to capacity by shipper or carrier with crushed ice plus 12 percent salt. Reice to capacity with crushed ice plus 12 percent salt at all regular icing stations.

See instructions No. 2, on page 92, for notations to be made on bills of lading.

See exception on page 91.

Follow Rule 406 of the National Perishable Protective Tariff.

During Period March, April, October, and November

Basket Bunker Cars

Initially ice to capacity by shipper or carrier with coarse ice plus 10 percent salt. Reice approximately every 36 hours with coarse ice plus 10 percent salt at _____ (specify regular icing station or stations).

See instructions No. 3, on page 92, for notation to be made on bill of lading.

See exception on page 91.

Follow Rule 406 of the National Perishable Protective Tariff.

Brine Tank Cars

Initially ice to capacity by shipper or carrier with crushed ice plus 10 percent salt. Reice to capacity approximately every 36 hours with crushed ice plus 10 percent salt at _____ (specify icing station or stations).

See instructions No. 4, on page 92, for notation to be made on the bills of lading.

See exception on page 91.

Follow Rule 406 of the National Perishable Protective Tariff.

During period December, January, and February

Initially ice to capacity by shipper or carrier with coarse ice or crushed ice plus 7 percent salt. Reice to capacity approximately every 48 hours at _____ (specify icing station or stations).

See instructions No. 5, on page 92, for notations to be made on bills of lading.

See exception below.

Follow Rule 406 of the National Perishable Protective Tariff.

Exception

Any such meats packed in lard in barrels should be iced in accordance with instructions covering salted meats.

NOTATIONS TO BE MADE ON BILLS OF LADING

SMOKED AND SWEET PICKLED MEATS IN BOXES

NOTATION NO. 1

Initially ice to capacity by shipper or carrier with coarse ice plus 12 percent salt. Reice to capacity with coarse ice plus 12 percent salt at all regular icing stations.

NOTATION NO. 2

Initially ice to capacity by shipper or carrier with crushed ice plus 12 percent salt. Reice to capacity with crushed ice plus 12 percent salt at all regular icing stations.

NOTATION NO. 3

Initially ice to capacity by shipper or carrier with coarse ice plus 10 percent salt. Reice to capacity at _____ (specify icing station or stations).

NOTATION NO. 4

Initially ice to capacity by shipper or carrier with crushed ice plus 10 percent salt. Reice to capacity at _____ (specify icing station or stations).

NOTATION NO. 5

Initially ice to capacity by shipper or carrier with coarse (or crushed) ice plus 7 percent salt. Reice to capacity at _____ (specify icing station or stations).

